



≈**TOM'S**≈
DINING ROOMS



C H R I S T M A S M E N U
L U N C H

Starters

Homemade vegetable broth served with wheaten bread (V*) (GF*)
Poached pear & caramelised pecan salad (V) (GF)
Breadcrumbs brie with red onion marmalade
Chicken liver pate with melba toast
Warm tomato & garlic bruschetta (V*)

Mains

Roast turkey and ham with all the trimmings (GF*)
Pan seared Seabass on a warm Mediterranean potato salad (GF)+
Chorizo & red pepper baked chicken (GF*)
Lentil & nut roast with all the trimmings(V) (GF*)
10oz Sirloin steak, pepper sauce, grilled tomato, onion rings & chunky chips
(GF*)+ (supplement £6)

All the above served with seasonal vegetables & potatoes except+

Desserts

Christmas pudding with brandy sauce and fresh cream
Baileys cheesecake with ferrero rocher ice cream
Lemon & lime ice cream basket (GF*)
Chocolate fondant pudding with vanilla ice cream
Raspberry and frangipane tart, mango & raspberry ripple ice cream (V) (GF)

£20.45 - 2 courses

£25.95 - 3 courses

Food allergies & intolerances

When making your order, please speak to our staff about the ingredients in your meal.

Please be advised that food allergens are handled in the kitchen.

In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.

GF - made from non gluten products GF* - can be made with non gluten products

V - made from vegan products V* - can be made with vegan products
(however please note there are gluten products throughout the kitchen).